

2024 Ried **GOTTSCHELLE 1^W** Erste Lage
Grüner Veltliner Kremstal DAC



Awards

93 points Falstaff Guide
4/5 stars VINARIA Guide

100% stainless steel

Alc: 13.5%vol | Acidity: 4.9%o | Res. Sug.: 2.2g/l

Nutritional Information

(per 100ml)

Energy	79 kcal / 331 kJ
Carbohydrates	1g
of which sugars	0.1g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:

Grapes*, preservatives and antioxidants: sulfites,
stabilizers: metatarsaric acid
Contains sulfites

*from organic farming / organically produced



100% Handpicked

The vineyard is situated on a high plateau of ancient Danube-terraces on the southern side of the Danube.

The name was documented first 1341 as "Gotschalich". It means steep edge, which you can find on its southern end.

Soil

Loess (= calcerous loam-soil, aeolic sediments deposited in the last glacier-time) covering a mighty layer of glacial gravel-conglomerate from ancient Danube-terraces.

Harvest und Vinification

End of October we picked the golden, fully-ripe grapes with 20° KMW by hand. After destemming and some hours standing time for maceration, the mash was pressed carefully. The must settled over night, temperature controlled. Taken off the settling. Spontaneous fermentation, temperature controlled at 18- 21° C in stainless steel for about three weeks. On the fine lees till April. Bottled in July, released with September.

Tasting Notes

Shiny golden yellow colour. Fruity, delicate nose of yellow apples, hints of grapefruit. On the palate charming aroma of yellow delicious apples with, hints of pink grapefruit and citric notes and white pepper. Elegant and very well structured Aniating with good length, balanced.

To serve with

Roasted chicken, pasta with mushrooms, braised or grilled fish, asian cuisine, vegetables, lamb, seafood, salmon.

Serving temperatures

11–13 °C

Best to drink

2024–2034

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